

# THE BAR MENU

## OYSTER BAR

<b>Oysters</b> <i>Champagne Mignonette</i>	6.5ea	<b>Prawn Sandwich</b> <i>Cultured butter, Marie Rose</i>	26
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## BAR SNACKS

<b>House Roasted Spice Nuts</b>	9	<b>Josper Roasted Figs</b>	26
<b>Warm Citrus Marinated SA Olives</b>	11	<i>Pickled cucumber, almond cream, chèvre, curly endive, smoked almonds</i>	
<b>Warm Baker Bleu Baguette</b> <i>Lard Ass cultured butter</i>	4.5pp	<b>Charcuterie</b>	29
<b>Charred O Couto Peppers</b> <i>Sherry vinegar glaze</i>	16	<i>Duck Rillettes, saucisson, San Daniele, pickles, charred bread</i>	
<b>Olasagasti Anchovy en croute</b> <i>Garlic cream, chive</i>	12ea	<b>Leaf Salad</b>	15
<b>Salt Cod Croquettes</b> <i>Tarragon mayonnaise</i>	14	<i>Tarragon, Chardonnay vinaigrette</i>	
<b>Duck Liver Parfait</b> <i>Burnt grapes, toasted brioche</i>	24	<b>Steamed Broccolini</b>	16
		<i>Fine herb Salsa Verde</i>	
		<b>DD Fries</b>	14
		<i>Aleppo mayonnaise</i>	

## MAINS

<b>Caesar Salad</b> <i>Romaine, anchovy, parmesan, egg yolk, croutons</i>	25	<b>Josper Roasted Snapper</b> <i>Fennel, caper, lemon, chives, watercress</i>	49
<b>Josper Roasted Pear Salad</b> <i>Cravero Parmigiano Reggiano, walnuts, mustard leaf, pickled celeriac, witlof, chives, verjus vinaigrette</i>	25	<b>Bannockburn Rotisserie Chicken</b> <i>Pan sauce, fries</i>	37
<b>Glazed Sweet &amp; Sour Eggplant</b> <i>Chickpea cream, pine nuts, currents, parsley</i>	35	<b>DD Cheeseburger</b> <i>Sour pickles, fries</i>	28
<b>Malfadine</b> <i>Crab, chilli, parsley, evo</i>	37	<b>Steak Frites, Pinnacle Rump Cap 3+</b> <i>Café de Paris, fries</i>	39

## DESSERT AND CHEESE

<b>Profiterole</b> <i>Hazelnut ice cream, passionfruit caramel</i>	19	<b>DD Ice Cream Sundae</b> <i>Milk chocolate caramel, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	18
<b>Donut</b> <i>Hazelnut ice cream, passionfruit caramel</i>	18	<b>Cheese Selection</b> <i>Butter milk lavosh, muscatels, apple jelly</i>	
<b>Valrhona Chocolate Cake</b> <i>Vanilla crème anglaise</i>	20	1 piece	17
		3 piece	35
		5 piece	48

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



THE DRY DOCK  
Public Bar and Dining Room

Groups of 8 or more will incur a 10% service charge (Monday to Saturday) Credit cards incur a 1.5% surcharge. A surcharge of 10% will apply on Sundays and public holidays.